



MELTON ESTATE

# PINOT GRIS

2025 CANTERBURY



## Winemaking Notes

Harvested in April during the cool of early morning, the fruit was gently pressed to stainless steel and cold settled prior to fermentation. Following fermentation, the wine was matured on fine lees to build texture and palate weight, before being filtered and bottled in September 2025.

**Production:** 1,344 bottles

**ALC:** 12.5%

**Dietary:** Vegetarian, Vegan, Dairy Free and Gluten Free

## Tasting Notes

An expressive Pinot Gris with lifted aromatics of ripe pear, white nectarine and subtle florals. The palate is softly textured, with notes of stone fruit, citrus and a gentle honeyed richness balanced by fresh acidity. Off-dry in style, the wine finishes smooth, rounded and well balanced.

## Cellaring Notes

Drinking beautifully now and will continue to develop over the next 3–5 years. Available from the Melton Estate Cellar Door and via online orders at [www.meltonestate.co.nz](http://www.meltonestate.co.nz).

For more information about Melton Estate Wine email [wine@meltonestate.co.nz](mailto:wine@meltonestate.co.nz) or call us on (03) 347 4968.